

## U.S.P.H. CORRECTIVE ACTION REPORT

### M/S Norwegian Majesty

The following actions have been taken to correct each of the deficiencies noted during the inspection of the M/S Norwegian Majesty on **Sunday the 23<sup>rd</sup> of June, 2002** at the port of Boston, Mass.

#	REF.	AREA	DEFICIENCIES	ACTION TAKEN
1	*	Lido Dishwash/ Glasswash	The waste line for the sink near the soiled drop off was not connected.	Waste line has been connected.
2	33	Lido Dishwash/ Glasswash	The deck tiles were chipped and damaged in this area, excess of water was noted in the damaged areas.	Damaged tiles have been replaced.
3	*	Lido Dishwash/ Glasswash	Condensate was noted on the air conditioning vent and the deckhead. Excess steam was escaping from the glass wash unit while it was running.	Glass wash unit has been sealed to prevent steam to escape.
4	*	Lido Dishwash/ Glasswash	There was only one handwash sink at the soiled drop off. There were about 30 Staff members who need to use this sink.	The single compartment sink adjacent to the soil drop off, has been converted into a handwash sink as recommended.
5	*	Lido Dishwash/ Glasswash	The valve for the hot water at the glass wash spray hose was missing.	The valve has been replaced.
6	*	Lido Dishwash/ Glasswash	The pressure at the glasswash unit was not within manufacturer's recommended range of 15-25 psi.	The pressure has been adjusted according to manufacturer's recommendation.
7	*	Coffee Station	The light bulbs were not shielded or shatter resistant.	The light bulbs are now shielded.
8	*	Lido Buffet	Condensate was noted on the sneeze shields at the hot buffet. The water in the steam table was 202-204 F. Time was used as a control on this table.	The water temperature has been reduced in the steam tables.
9	*	Lido Buffet	The half-n-half individual creamers were improperly iced.	Ice and creamers are now placed together in a perforated container and time is used as a control.
10	33	Lido coffee stations.	The deck was soiled under the outdoor station. Hoses draped the deck under the coffee stations.	Better cleaning procedures have been implemented. The hoses have been properly attached.
11	*	Lido Buffet-cold lines	The connection of the cold table drain line to the waste water system was not accessible for inspection. It was not clear whether an indirect connection was provided to the waste water system.	There are access panels to this drain line which is indirectly connected to the waste water system.
12	*	Lido Buffet	Refrigeration unit M-14 was out of order.	New condensing unit was requisitioned June 7, -02. This unit will be installed upon delivery.
13	21	Lido Buffet	The gasket was split on refrigeration unit M-14	The gasket has been replaced.
14	21	Portable Ice Bin, Lido	One plug was an old wine cork and the other plug was a glob of soft sealant.	Hard plastic plugs of a non absorbent material have been provided.
15	*	Observatory Pantry	Drink mix was stored under a utility sink.	The drink mix are no longer stored under the sink.
16	21	Observatory Pantry	Drink cans and fruit were noted in shipping cases in the pantry. The shipping cases were soiled and not easy to clean.	Lexin boxes are now being used.

17	*	Observatory Pantry	Corrosion was noted in the ice water contact surfaces of the ice machine. This corrosion was noted in the upper compartment and the ceiling of the ice machine.	A new ice machine has been requisitioned and will be installed upon delivery.
18	*	Observatory Bar	A soap dispenser and a paper towel dispenser were not provided at the bar hand wash sink.	This sink has been provided with a soap dispenser and a towel dispenser.
19	*	Garbage Bin Area	A hand wash basin was provided in the area but there was no faucet or plumbing connection. This was not a fully functional hand wash station.	The hand wash basin has been made into a fully functional hand wash station.
20	*	Garbage Handling Area	A cleaning locker was not provided for this area. A mop was stored in a bucket in the garbage bin cleaning room.	A cleaning locker has been requisitioned and will be installed upon delivery.
21	*	Portable Water	A comprehensive cross-connection control program has not been developed for this vessel. The reduced pressure backflow prevention devices have not been tested. They were installed three months prior on the international shore connection.	A comprehensive cross-connection control system has been developed. All backflow devices are tested and recorded.
22	03	Potable Water	The last time the free chlorine residual was tested and recorded for water produced for the potable water system was 10/01/01.	The free chlorine residual is now tested and recorded for water produced. This is verified by our Chief Eng. Jr.
23	*	Potable Water	There was no indication of superchlorination in the tanks that were opened and inspected and required no cleaning or maintenance. This was noted for tank T-310 on 02/02 and Tank 1711 on 10/11/01.	All tanks are super chlorinated after inspections and now logged in the Amos-D maintenance system.
24	*	Whirlpools	There was no indication that the chlorine residual was raised to 10ppm and circulated for one hour at the end of the day.	The chlorine residual is raised, circulated and logged according to USPH regulations.
25	*	Forward Pool	The shepherd's hook and flotation device were not placed in a prominent location.	The Shepherd's hook and the flotation device has been moved to a more prominent location.
26	*	Whirlpool Pump and Tank Room.	The small diameter potable water lines were not striped blue.	This potable water pipe has been provided with blue stripes.
27	*	Potable Water	The shower hoses for the passenger cabin handicap toilet rooms were not fitted with backflow prevention devices. This was noted in cabins 751 and 747.	The shower hoses in all handicap cabins have been fitted with backflow prevention devices.
28	*	Children's Activity Center	Gloves, Sanitary Wipes, Disposable Diapers and a disinfectant were not provided in the toilet room. The appropriate signs were not posted in the toilet room.	Gloves, Sanitary Wipes, Disposable Diapers and disinfectant have been provided. Also appropriate signage has been posted
29	21	Hot Galley	The undersides of the tilting pans contained non-easily cleanable gaps.	Gaps have been sealed.
30	21	Food Service-General	The interiors of the older grills were not easily cleanable.	The interiors of the older grills have been modified according to USPH inspectors recommendation.
31	*	Coffee & Cold Pantry	Water was leaking from the deckheads in these areas. Corrected during inspection.	The water leak was repaired during the inspection.
32	24	Main Dishwashing-Fwd	The final rinse pressure in the conveyor dishwasher was 2 psi. It appeared that a final rinse pipe in the dishwasher was leaking.	The leak has been located and repaired. The final rinse pressure is now between 15-25 psi.
33	*	Main Dishwashing-Aft	No separation curtains were provided inside the conveyor dishwasher.	Separation curtain has been provided.
34	24	Main Dishwashing-Aft	The rinse temperature of the conveyor dishwasher was 180 F. The final rinse temperature was 146 F.	The rinse temperature has been lowered to 160 F and the final rinse temperature is now 180 F.

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35	*	Crew Galley Walk-In	The ambient air temperature was 41 F. The temperature log indicated that for the last 5 days the ambient air temperature was 41 to 42 F.	The set point for the temperature has been lowered to 35 F.
36	33	Food-Service General	Cracked and broken deck tiles were noted in several areas.	Cracked and broken deck tiles have been replaced. This is an ongoing maintenance.